

Cuisinart® for



INSTRUCTION/RECIPE BOOKLET



IPERESPRESSO 

**Buona Tazza™ Super Automatic Single Serve
Espresso, Caffè Latte & Cappuccino Machine**

EM-500C SERIES

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IMPORTANT SAFEGUARDS

We at Cuisinart are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using electrical appliances and adhere to the following precautions.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. CAREFULLY READ ALL INSTRUCTIONS BEFORE OPERATING APPLIANCE, AND SAVE THIS MANUAL FOR FUTURE REFERENCE.

2. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

3. To protect against fire, electrical shock and injury to persons do not immerse the appliance, cord or plug in water or any other liquid.

4. This appliance is for household use only.

5. Do not operate the unit with the brewing head open.

6. This appliance should not be used by or near children or individuals with certain disabilities.

7. Do not leave the appliance unattended when in use.

8. Do not touch hot surfaces. Use handles or knobs.

9. Always use the appliance on a dry, level surface.

10. To disconnect, turn all controls off, then remove plug from power outlet.

11. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.

12. Do not let the cord hang over the edge of a table or counter or touch hot surfaces or become knotted.

13. The use of accessory attachments not recommended by Cuisinart may cause a risk of injury to persons, fire or electrical shock.

14. Strictly follow cleaning and care instructions.

16. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats.

16. Do not use outdoors.

17. Always switch the appliance off, and then remove plug from the power outlet when the appliance is not being used and before cleaning.

18. An extension cord is not recommended. However, if one is needed, the extension cord should be a grounded type and its electrical rating must be the same or higher wattage as the appliance. Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and call Cuisinart Customer Service at 1-800-472-7606.

19. For any maintenance other than cleaning, call Cuisinart Customer Service at 1-800-472-7606.

20. Refer servicing to qualified personnel.

21. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

22. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

23. Scalding may occur if the brewing head is opened during brewing cycle.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



The lightning flash with arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons. The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.



SPECIAL SAFETY INSTRUCTIONS

1. Use only cold water in the water reservoir. Do not use any other liquid.
2. Never use the machine without water in it.

NOTE: For safety reasons it is recommended you plug your Cuisinart appliance directly into the power outlet. Use in conjunction with a power strip or extension cord is not recommended.

SPECIAL CORD SET INSTRUCTIONS

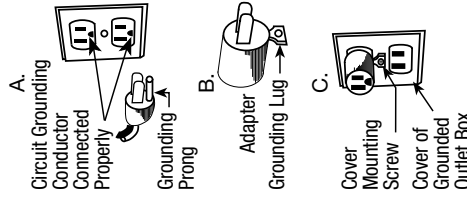
A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance. The extension cord should be a grounding-type 3-wire cord, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

NOTICE

If you have a die-cast metal unit, for your protection it is equipped with a 3-conductor cord set that has a molded 3-prong grounding-type plug, and should be used in combination with a properly connected grounding-type outlet as shown in Figure A.



If a grounding-type outlet is not available, an adapter, as shown in Figure B, may be obtained so that a 2-slot wall outlet can be used with a 3-prong plug. As shown in Figure C, the adapter must be grounded by attaching its grounding lug under the screw of the outlet cover plate. **NOTE: Do not remove the grounding prong.**

CAUTION: Before using an adapter, it must be determined that the outlet cover plate screw is properly grounded. If in doubt, consult a licensed electrician. Never use an adapter unless you are sure it is properly grounded.

Note: Use of an adapter is not permitted in Canada.

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IMPORTANT UNPACKING INSTRUCTIONS

1. Place the box on a large, sturdy, flat surface.
2. Remove the instruction book and any other literature.
3. Remove the sample pack of illy's iperEspresso capsules.
4. Turn the box so that the backside of the machine is down, and slide the espresso maker from the box.
5. After the espresso maker has been removed, place the box and the side pulp-molded inserts out of the way.
6. Remove all packing materials, tape, etc.

We suggest you save all packing materials in the event that future shipping of the machine is needed. Keep all plastic bags away from children.

INTRODUCTION

Cuisinart and illy are proud to introduce this Buona Tazza™ Super Automatic Single Serve Espresso, Caffè Latte, and Cappuccino Maker powered by Cuisinart and featuring illy's proprietary iperEspresso capsule system. This combines Cuisinart's excellence in coffeemakers and illy's legendary coffee heritage to bring the pleasure of savouring the rich, smooth taste of illy to the comfort of your own home.









FEATURES AND BENEFITS

1. **Water Reservoir Lid**
2. **Removable 34-ounce (1 L) Water Reservoir**
3. **Cup-Warming Plate**
Convenient place to warm cups.
4. **19 Bar Pump (not shown)**
5. **Brew Head Lever**
Use the die-cast metal lever to open and close the brew head.
6. **Brew Head**
7. **Brewing Spout**
Strategically positioned for optimal results.
8. **Used Capsule Container**
(Also contains some residual liquid left after brewing.)
9. **Espresso Cup Tray**
Folds up when taller mugs need to be used.
10. **Drip Tray Grate**
11. **Latte and Cappuccino Tray/Removable Drip Tray**
12. **Travel Mug Tray**
13. **Removable 22-ounce (650 ml) Milk Tank**
Store in refrigerator.
14. **Milk Tank Cover with Removable Parts, i.e. Steam Wand and sleeve, Lid, Tube and dial.**
15. **Milk Tank Connector**
16. **Steam Control Dial**
To control air/froth in milk.

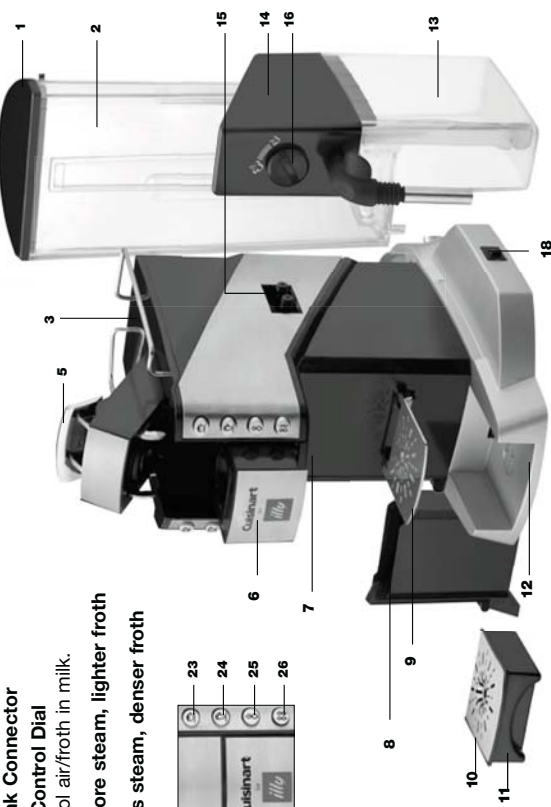
 = more steam, lighter froth

 = less steam, denser froth



17. **Burst of Steam (not shown)**
Patented technology automatically cleans steam wand after each milk cycle.
18. **Power Switch**
19. **Short Espresso Button **
20. **Long Espresso Button **
21. **Manual/Adjustable Strength Control/Programmable Button M **
22. **Steam Button **
23. **Cappuccino Button **
24. **Latte Button **
25. **Hot Setting Button **
Select if less-hot coffee temperature is desired.
26. **Hotter Setting Button **
Default coffee temperature setting.
27. **Energy Saver Mode (not shown)**
Saves 50% of power after 30 min. non-use.
28. **Auto Off Mode (not shown)**
Shuts off after 60 min. non-use.
29. **Power Cord (not shown)**
30. **BPA Free (not shown)**
All materials that come in contact with liquid are BPA free.

31. **14-Capsule Pack (not shown)**
Choose from a variety of 100% Arabica varieties!



PREPARING YOUR ESPRESSO MACHINE

1. Place the espresso machine on a dry, stable countertop or other flat, sturdy surface where you will be using the machine.

IMPORTANT: For first-time use or if the machine has not been used for some time, it is important that it is rinsed as follows:

2. Remove the lid of the water reservoir. Using the handle, lift the water reservoir off the base and fill with fresh, cold drinking water. Replace the water reservoir on the base, and cover with the lid. Using the tracks as a guide, slide the water reservoir back into position and push down firmly to engage.

Important: The unit will not function unless the water reservoir is properly in place.

3. Insert the plug into a power outlet. Press the power button once to turn the espresso machine on. All of the controls on the front of the machine will flash while it's pre-heating. Lights will turn steady when the unit is in ready mode (approximately 1 minute).

4. Make sure the drip tray and grate are in place.

5. Place a mug on the drip tray.

6. Press the Manual **M** button and allow the water to run through for approximately 5 to 10 seconds. Press once more to stop.

7. Place espresso cups on the warming plate.
8. The machine is now in preheat/ready mode and ready to use.

NOTE: If the water reservoir is empty or not properly positioned, the unit will not function. The Short **S**, Long **L**, Manual **M**, and Steam **ST** LEDs will flash. Turn off the machine, fill the water reservoir, and turn the machine back on.

USING YOUR ESPRESSO MACHINE

Always make sure you have water in the reservoir, a capsule in the brew head, and that the appropriate tray is being used.

NOTE: This machine is designed exclusively for use with illy's **iperEspresso** capsules. Any other type of capsule, pod, or coffee cannot be used.

Short or Long Pre-Programmed Espresso

1. Using the lever, open the brew head, insert a capsule, and close the brew head.



2. With an espresso cup on the espresso cup tray, select either a SHORT **S** [1.2 ounces (35ml)] or LONG **L** [3 ounces (88ml)] espresso. (The selected function and Hotter temperature setting LEDs remain on, while all the other LEDs are off. Once all LEDs are on again, the machine is ready for the next cycle.)



For optimal results, we recommend using the long **L** button with the blue "Lungo" **iperEspresso** capsule. Using this setting with other **iperEspresso** varieties will alter the taste.

NOTE: As part of illy patented technology in the **iperEspresso** capsule, the brewing process is completely self-contained in the capsule and does not get into the brew head. So there is no need to rinse in between cycles as there will be no transfer of flavour.

CAUTION: Scalding may occur if the brewing head is opened during brewing cycle.

Manual/Adjustable Strength Control Programming

1. Using the lever, open the brew head, insert a capsule, and close the brew head.



2. For adjustable strength control, use the MANUAL **M** button to adjust the length of time espresso is dispensing – the longer you allow it to flow, the lighter it will be.

Press **M** to start dispensing. When your cup is filled to desired level, press **M** again to stop.

PROGRAMMING A CUSTOM SETTING

At ready mode, press and hold MANUAL **M** for 3 seconds to customize the SHORT **S** and LONG **L** output.

1. **S**, **L**, **M** are ON. If no action within 30 seconds, unit returns to preheat/ready mode.

2. Press **S** or **L** button.

- a. **S** or **L** and **M** LED remains on.
- b. Espresso is dispensed.
- c. When desired amount is dispensed into cup, press **S** or **L** again. That will be the programmed amount.
- d. If no action during dispensing within 90 seconds, unit returns to preheat/ready mode.

To reset to factory setting at ready mode, press and hold **M** and **L** at the same time for 3 seconds.

1. **S**, **L** and **M** LEDs flash 3 times.
2. Default setting is on and unit will return to preheat/ready mode.

STEAM

1. Remove the milk tank by holding the

milk tank and cover, and pull away from the machine. Remove the cover and pour milk into the tank, above min. fill line [5 ounces (148 ml)] but not exceeding the max. fill line [22 ounces (650 ml)]. Replace the cover and align the milk tank to the connector on the side of the machine, and push in to install. Place a mug on the drip tray and position the steam wand into the mug. Adjust the length of the stainless steel cover on the wand so it

is the proper length for your mug. Press the STEAM **ST** button to start steaming, and use the steam control dial to control the air/foam. Press **ST** again to stop steaming.

NOTE: Turning the steam control dial to the right increases the amount of air/foam.

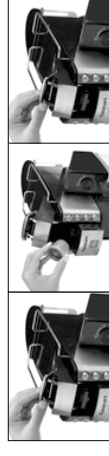


2. To steam using water (as a cleaning function), make sure water is in the milk tank. Press **ST** to start and stop steaming.

3. To remove the steam wand, position it pointing straight down, then rotate counter clock wise and pull straight out.

CAPPUCCINO or LATTE

1. Using the lever, open the brew head, insert a capsule, and close the brew head.
2. Be sure there is milk in the milk tank and tank is properly installed (see steam section).



3. Place a mug on the drip tray, and position the steam wand in the mug.

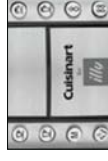
4. Use the steam control dial to select the amount of air/foam you want.

NOTE: It is recommended to use more steam **ST** for a cappuccino and less steam **ST** for a latte.

5. Press either the Cappuccino **CC** or Latte **L**

button. The amount of foam will vary, but a cappuccino requires more foam than a latte, while the latte will use more milk.

6. The foamed milk will be dispensed into the mug, followed by Cuisinart's patented Burst of Steam



CLEANING AND MAINTENANCE

Cleaning External Parts

We recommend regular cleaning of the espresso maker's external components.

1. Never immerse the machine in water or other liquids. The housing and external parts may be cleaned with a soapy, damp, non-abrasive cloth.
2. To remove the drip tray, simply slide it toward you, keeping it level at all times in order to prevent spills. The drip tray and drip tray plate are dishwasher safe. Do not clean drip tray with cleansers, steel wool pads or other abrasive materials.

Cleaning the Water Reservoir

It is normal over time for discoloration, spotting or staining to appear in the water reservoir. Results will vary depending on the mineral content of the bottled or filtered water used but will not affect the operation of the machine. However, be sure to clean the water reservoir regularly to minimize build up.

Clean inside the water reservoir with a damp, lint-free cloth as necessary.

Cleaning the Milk Tank

Disassemble the steam wand, dial and tubing, and clean in the sink or dishwasher (top rack only).

Decalcification

Mineral content in water varies from place to place. Depending on the mineral content of the water in your area, calcium deposits or scale may build up in your machine. Though scale is non-toxic, it can hinder performance. De-scaling the machine will help maintain the heating element and other parts that come in contact with water.

For optimal performance, de-scale your machine every 3 to 6 months. It is possible for calcium to build up faster, making it necessary to de-scale more often.

To begin, you will need the following:

feature that quickly cleans the steam wand. Espresso is then immediately dispensed.

Tips for creating a perfect froth:


Milk frothing is the steaming of milk. The steam does two things; it heats milk and it mixes in air to form a foamy texture. As with anything, perfecting the art of milk texturing takes practice, but the results are well worth it! Use cold, refrigerated milk in the milk tank. Any type of milk may be used, but for best results, skim is recommended.

Keep in mind that the milk volume will increase during frothing, so use a large enough mug.

NOTE: If the milk tank is not installed or placed in the unit correctly, the STEAM, CAPPUCCINO and LATTE LEDs will not light. Only lit LEDs are active functions.



TEMPERATURE CONTROLS

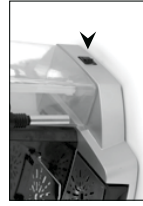
Hotter is the default setting. If Hot is desired, press the  button and allow a few seconds for the temperature to decrease. The flashing light will turn steady when it has reached temperature.

Energy Saver Mode

After 30 minutes of non-use the espresso machine will automatically switch to sleep mode and all the control lights will be dimmed by about 50%. When any button is pressed, the espresso machine will return to preheat mode and all the lights will flash. The machine is ready to operate when all the lights are steady again.

Auto-Off Mode

Following the 30-minute Energy Saver cycle, if there is an additional 30 minutes of non-use, the espresso machine will turn off. Press the power button to turn on again.



TROUBLESHOOTING

Problem: Machine does not have power.

Solution:

- Plug the machine into an independent outlet.
- Make sure the machine is securely plugged in.
- Reset your home's circuit breaker.
- Confirm the power has been turned on and the controls are illuminated.

Problem: Machine will not brew.

Solution:

- Turn off and unplug the machine for 30 seconds or more. When you plug the machine back in, be sure to turn the power back on.
- Make sure there is water in the reservoir.
- Make sure the reservoir is properly installed.
- Make sure brew head is completely closed.

Problem: Chlorine or mineral taste in coffee.

Solution:

- Consider using bottled or filtered water.

Problem: Doesn't brew a full cup.

Solution:

- Turn off and unplug the machine for 30 seconds or more. When you plug the machine back in, be sure to turn the power back on.
- Decalcify the machine (refer to page 8).

Problem: The used capsule will not fall into the capsule container.

Solution:

- That indicates the capsule container is full. Empty the capsule container and then try again, or manually remove the used capsule in the brew head.

Problem: I want to reset the coffee programming.

Solution:

- See pages 6 and 7 for instructions.

Problem: The controls lights are not as bright as they were.

Solution:

- The machine has an energy-saving feature that dims the lights and power by about 50% after 30 minutes of non-use. Restore full power by pressing any button.

Problem: Machine turned off.

Solution:

- The machine's auto-off feature turns the coffeemaker off after 60 minutes of non-use.

Problem: Coffee is too hot.

Solution:

- Press the **HOT** button and wait until the light is steady.

Problem: Coffee is not hot enough.

Solution:

- Press the **HOTTER SETTING** button and wait until the light is steady.
- If still not hot enough at hotter setting: with no capsule in the brew head, use the manual **M** button to dispense a cup of water to pre-heat, then make your espresso as indicated on page 6.

Problem: **SHORT** / **LONG** buttons flash quickly; all buttons are non-functional; or some buttons are off.

Solution:

- Indicates the coffee boiler detects low or high temperature. Recover the unit by unplugging it and let the unit cool down for approximately 10 minutes.

Problem: **CAPPUCCINO** / **LATTE** buttons flash quickly; all other buttons are off; or all buttons are non-functional.

Solution:

- The steam boiler detects low or high temperature. Recover the unit by unplugging it and let the unit cool down for approximately 10 minutes.

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Espresso Macchiato

A simple spot of foam makes this drink a classic.

Makes 1 serving

1/2 cup (125 ml) skim milk

1 illy iperEspresso capsule

- Pour the milk into the milk tank. Put an espresso cup on the espresso cup tray and place a separate cup underneath the steam wand.
- Adjust the steam control dial to the highest setting and press the Steam button. Press again once an inch two of foam has filled the cup to stop the process.
- Using the lever, open the brew head, insert the capsule and close the brew head. Press Short to start the brewing process.

- Using a large spoon, place one tablespoon (15 ml) of the frothed milk on top of the espresso.
- Serve immediately.

Espresso Breve

American version of a latte – substituting half & half for milk.

Makes 1 serving

1/2 cup (125 ml) half & half

1 illy iperEspresso capsule

- Pour the half & half into the milk tank. Place a mug into the latte/cappuccino tray and place a cup under the steaming arm.
- Adjust the steam control dial to the lowest setting and press the STEAM button. Press again once half of the cream has been extracted to stop the process.
- Using the lever, open the brew head, insert the capsule and close the brew head. Press the Short button to start the brewing process.
- Pour the cream into the espresso and serve immediately.

Soy Latte

This non-dairy beverage provides a delicious drink.

Makes 1 serving

1/2 cup (125 ml) soy milk


1 illy iperEspresso capsule

- Pour the milk into the milk tank. Put mug on the latte/cappuccino tray and position the steam wand over the mug.
- Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control dial to the middle to highest setting and press the Latte button.
- Serve immediately.

Flavoured Latte

Any type of flavoured syrup can be used in this recipe.


Makes 1 serving

- ½ cup (125 ml) skim milk**
- 1 tablespoon (15 ml) flavoured syrup**
- 1 ilylly iperEspresso capsule**
- 1. Pour the milk into the milk tank. Put the syrup into a mug and place on the latte/cappuccino tray and position the steam wand over the mug.
- 2. Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control dial to the middle to highest setting and press the Latte  button.
- 3. Stir lightly and serve immediately.

Mochaccino

Chocolate cappuccino – what could be better?!


Makes 1 serving

- ½ cup (125 ml) skim milk**
- 2 tablespoons (30 ml) chocolate syrup**
- 1 ilylly iperEspresso capsule**
- 1 teaspoon (5 ml) shaved bittersweet chocolate or unsweetened cocoa powder (for garnish)**
- 1. Pour the milk into the milk tank. Swirl half of the chocolate syrup around the inside of a mug and place on the latte/cappuccino tray with the steam wand positioned over the mug.
- 2. Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control dial to the highest setting and press the Cappuccino  button.
- 3. When brewing process is complete stir in remaining chocolate syrup and sprinkle the chocolate or cocoa on top before serving.

Caffè Mocha

This ultra-rich drink makes a perfect ending to any special meal.



Makes 1 serving

- ½ cup (125 ml) skim milk**
- 1 ilylly iperEspresso capsule**
- 1 tablespoon (15 ml) chocolate syrup**
- 2 tablespoons (30 ml) whipped cream**
- 1 teaspoon (5 ml) shaved bittersweet chocolate or unsweetened cocoa powder (for garnish)**
- 1. Pour the milk into the milk tank. Place a mug on the latte/cappuccino tray with the steam wand positioned over the mug.
- 2. Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control to the highest setting and press the Cappuccino  button.
- 3. When brewing process is complete stir in the chocolate syrup and then top with the whipped cream and chocolate or cocoa before serving.

Hot Chocolate

Why wait for the snow? Hot chocolate in an instant is perfect anytime.

Makes 1 serving


- ½ cup (125 ml) whole milk**
- 1½ tablespoons (22 ml) chocolate syrup**
- 1. Pour the milk into the milk tank. Put the syrup into a mug and place on the latte/cappuccino tray and position the steam wand over the mug.
- 2. Adjust the steam control dial to the lowest to medium setting and press the Steam  button to start steaming.
- 3. Press  again once mug has filled with milk. Stir well and serve immediately.

Iced Cappuccino

Brew your iced cappuccino to go all in one cup.

Makes 1 serving

- ½ cup (125 ml) skim milk**
- 4 ice cubes**
- ½ cup (75 ml) whole milk***
- 1 ilylly iperEspresso capsule**


1. Pour the skim milk into the milk tank.
2. Put the ice cubes and whole milk into a tall glass and place in the travel mug position. Position the steam wand over the glass.
3. Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control dial to the highest setting and press the Cappuccino  button.
4. When brewing process is complete, Stir and serve immediately.


*Skim milk can be used; however we like the extra richness the whole milk provides for this icy treat.

Frozen Latte

You will never need to go out for coffee when you can make these delectable treats at home.

Makes 2½ cups (625 ml)

- ½ cup (125 ml) skim milk**
- 2 Lungo or Long ilylly iperEspresso capsules**
- 2 tablespoons (30 ml) granulated sugar**
- 6 heavy cream ice cubes***
- 6 ice cubes**
- 1. Pour the skim milk into the milk tank. Place a mug on the latte/cappuccino tray with the steam wand positioned over the mug.
- 2. Using the lever, open the brew head, insert the capsule and close the brew head. Adjust the steam control dial to the middle to highest setting and press the Long  button.

3. When the brewing process is complete, place a new capsule in the brew head and press the Latte  button. Stir sugar in to dissolve and cool to at least room temperature.

4. Place beverage, cream and regular ice cubes in a Cuisinart® blender jar. Cover and blend on highest speed until smooth, about 1 minute.

5. Serve immediately.

Note: For an iced mocha, add 2 tablespoons (30 ml) of chocolate syrup while blending.

* Pour heavy cream into ice cube trays and freeze overnight for heavy cream ice cubes

Espresso Shake

Thick and delicious!

Makes about 3 cups (750 ml)

- 1 cup (250 ml) brewed espresso, chilled**
- 2 cups (500 ml) coffee ice cream**

1. Place espresso and ice cream into a Cuisinart® blender jar.
2. Cover and blend on lowest speed until smooth, about 1 minute.

Espresso Martini

A delicious cocktail that packs a punch.

Makes 1½ cups (375 ml) , about three ½-cup (125 ml) servings

- 10 ice cubes**

- ½ cup (125 ml) vodka**

- ½ cup (125 ml) brewed espresso, chilled**

- 2 tablespoons (30 ml) Kahlua®**

- 2 tablespoons (30 ml) Tia Maria®**

espresso beans for garnish

1. Put the ice cubes, vodka, espresso, Kahlua® and Tia Maria® into a cocktail shaker. Shake really well until fully mixed and chilled.
2. Pour evenly into 3 martini glasses.


3. Add an espresso bean or two in each glass for garnish and serve immediately.

Caffè Coretto

The perfect closer.

Makes 1 serving

- 1 **illy iperEspresso capsule**
- 1 **ounce (30 ml) Sambuca**


1. Put a small espresso cup on the espresso cup tray.
2. Using the lever, open the brew head, insert the capsule, close the brew head and press the Long.  Pour the Sambuca into a brandy snifter.
3. Serve both espresso and Sambuca together. Pour espresso into Sambuca before drinking.

Granita

A light and simple dessert.

Makes 4 servings

- 4 **Lungo or Long illy iperEspresso capsules**
- 2 **tablespoons (30 ml) granulated sugar**
- 1 **cup (250 ml) whipped cream**
- 1 **teaspoon (5 ml) shaved bittersweet or semisweet chocolate for garnish**

1. Place a tall 16-ounce (500 ml) glass on the latte/cappuccino or travel cup tray. Using the lever, open the brew head, insert the capsule and close the brew head. Press the Long  button to fill the cup [about a ½ cup.(250 ml)] Continue with remaining capsules.
2. Stir sugar into the hot espresso to dissolve and pour mixture into a freezer-safe container. Leave to cool to room temperature.
3. Once cool, cover with plastic wrap and place in the freezer. Every hour, for about 5 hours total, scrape the mixture with a fork to allow crystals to form.


4. To serve, layer equal amounts of granita and whipped cream in a parfait glass. Garnish with shaved chocolate.

Affogato

Dessert for two. Scoop your ice cream in advance and save in the freezer until ready to serve.

Makes 2 servings

- 2 **scoops vanilla ice cream**
- 2 **illy iperEspresso capsule**

1. Scoop ice cream into two individual bowls. Place an espresso cup on the espresso cup tray. Have an additional espresso cup ready.
2. Using the lever, open the brew head, insert the capsule, close the brew head and press the Short  button.
3. Once brewing process is complete, repeat and pour each espresso over the ice cream and serve immediately.

Espresso Gelato

For an extra jolt, add some dark chocolate-covered espresso beans toward the end of freezing.

Makes about 4 cups (1 L)

[eight ½-cup (125 ml) servings]

- 1 **cup (250 ml) heavy cream**
- 2 **cups (500 ml) whole milk, divided**
- 1 **cup (250 ml) brewed espresso**
- 1 **cup (250 ml) granulated sugar**
- 2 **tablespoons (30 ml) cornstarch**
- pinch sea or kosher salt**
- 1 **tablespoon (15 ml) liquid pectin**

1. In a medium saucepan, combine cream and 1½ cups (375 ml) of the milk. Set over medium/medium-low heat and bring to a simmer.

2. While cream/milk mixture is heating, put the remaining milk, espresso, sugar, cornstarch and salt into a small/medium mixing bowl. Whisk to combine.

3. Once milk/cream mixture comes to a simmer, add the milk/sugar mixture and stir until fully combined. While still set over medium/medium-low heat, stir continuously until mixture boils and thickens so that it can coat the back of a spoon (this will take about 15 minutes, depending on the stove being used).
4. Remove pan from heat, stir in pectin, strain and cool to room temperature. Cover and refrigerate overnight.
5. Whisk mixture together again before pouring into the ice cream maker. Pour the mixture into the mixing bowl of the Cuisinart® Ice Cream Maker. Mix until thickened, about 30 minutes. The gelato will have a soft, creamy texture. If a firmer consistency is desired, transfer to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Tiramisù

A simple variation of the Italian classic.

Makes 9 servings

- 1 **container [8 ounces (235 g)] mascarpone cheese, room temperature**
- 1 **cup (250 ml) chilled heavy cream**
- ¼ **cup (60 ml) plus 2 tablespoons (30 ml) confectioners' sugar**
- 2 **tablespoons plus 1 teaspoon (5 ml) dark rum, divided**
- 1½ **cups (375 ml) brewed espresso, cooled**
- 28 **Savoiardi (crisp Italian ladyfingers)**
- ¼ **cup (60 ml) unsweetened cocoa powder, for garnish**

1. Beat the mascarpone in a medium bowl using a Cuisinart® hand mixer until lightened and slightly whipped. In another bowl, whip the heavy cream to soft peaks, adding in the confectioners' sugar a little

at a time while whipping. Add 1 teaspoon (5 ml) of the rum and whip briefly to incorporate. Gently fold the whipped cream into the mascarpone, ⅓ at a time, until completely incorporated.

2. In a shallow bowl, mix the espresso with the remaining 2 tablespoons (30 ml) of rum. Working with one ladyfinger at a time, dip the cookie into the espresso, soaking each side for a few seconds, and transfer to 9-inch (23 cm) square baking pan or dish. Repeat with 13 more of the ladyfingers, arranging in the bottom of the dish to cover the entire surface. It should be a tight fit.
3. Evenly spread half of the mascarpone cream over the ladyfingers, covering the entire surface. Dip the remaining ladyfingers and arrange over the cream. Spread an even layer of the remaining mascarpone mixture on top. Cover with plastic wrap and chill for at least 6 hours.
4. Before serving, pour the cocoa powder into a small strainer and dust over the top of the tiramisù.

Ham Steak with Red-Eye Gravy

A twist on the Southern breakfast staple.

Serve alongside biscuits and grits.

Makes 2 servings

- 1 **teaspoon (5 ml) oil**
- 1 **7-ounce (200 g) smoked ham steak, ¼-inch (0.5 cm) thick**
- ½ **cup (125 ml) brewed espresso**
- 1 **teaspoon (5 ml) granulated sugar**
- 1 **tablespoon (15 ml) unsalted butter, chilled**

1. Put the oil into a 10-inch (25 cm) skillet and place over medium-high heat. Once the oil is hot and shimmers, add the ham steak. Cook until browned, about 5 to 6 minutes per side. Remove ham to a plate and set aside.

2. Add the coffee to the skillet and stir with a wooden spoon, scraping up any bits on the bottom of the pan. Stir in the sugar to dissolve. Simmer the coffee until it has reduced by about $\frac{1}{3}$ to $\frac{1}{2}$. Right before taking the pan off the heat, swirl in the butter until incorporated. Remove the pan from the heat.
3. Slice the steak in half and spoon gravy over the top or serve on the side.

Espresso-Marinated Flank Steak

Espresso becomes the star in this easy-to-prepare marinade.

Makes 4 servings

- 1 cup (250 ml) brewed espresso, cooled
- 2 tablespoons (30 ml) molasses
- 2 tablespoons (30ml) lemon juice
- 1 tablespoon (15 ml) apple cider vinegar
- $\frac{1}{4}$ teaspoon (1 ml) ground black pepper
- $\frac{1}{4}$ teaspoon (1 ml) crushed red pepper
- 1 pound (450 g) flank steak
- 1 teaspoon (5 ml) kosher salt

1. Whisk together the espresso, molasses, lemon juice, apple cider vinegar and both peppers in a bowl. Add the flank steak and make sure it is submerged in the marinade. Refrigerate overnight.
2. Preheat a Cuisinart® Griddler fitted with grill plates in the open position to Sear. When grill is ready, remove as much excess marinade as possible and season with the salt. Grill about 5 to 6 minutes per side for medium rare.
3. Let steak rest for 5 minutes before slicing and serving.

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100 Conair Parkway

Woodbridge, Ont. L4H 0L2

Email: consumer_Canada@conair.com

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To facilitate the speed and accuracy of your return, please enclose:

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